



THE MULCASTER

SUNDAY MENU

FOR THE TABLE

La Mancha Shellfish Platter 36.50

*2 Royal Bay oysters, 2 Brittany gambas, picked Jersey crab,
Brittany crevette, marinated rope grown mussels,
condiments*

BAR SNACKS

Smoked Almonds 4.50

Marinated Mixed Olives (v) 3.95

Gruyere

Baked Garlic Bread | add cheese (v) 5.50 | 6.50

Made with Jersey butter

SMALL PLATES

Mully Mince & Yorkies 11.50

*Trinity Farm minced beef, bone marrow gravy, horseradish, Tiny Rebel ale chutney
extra Yorkies 2.50*

Chicken Liver Parfait 11.25

Vienna Bakery toast, Tiny Rebel ale chutney

Roast Cauliflower Velouté (vg) 6.75

Vadouvan spices, coconut, coriander

St Mure Goat's Cheese Bon Bons (v) 10.50

Apricot & mustard seed compote, crispy onion crumb, house pickles

Crunchy Battered King Prawns 14.25

Spiced Marie rose, lemon, crème fraîche avocado, crispy capers

Chargrilled Tenderstem Broccoli (vg) 8.75

Aioli & Romanesco sauce, smoked almonds

The Mulley Pub Sunday Autumn Roast Platter 38.95

For two to share

*Roast aged Irish sirloin, free range chicken breast, rolled Dingley Dell porchetta,
served with crushed carrot & swede, Jersey cauliflower cheese, braised red cabbage,
sage stuffing, crunchy Jersey roast potatoes, Yorkshire pudding, gravy*

JUST A ROAST

*All served with crushed carrot & swede, Jersey cauliflower cheese,
braised red cabbage, sage stuffing, crunchy Jersey roast potatoes,
Yorkshire pudding, gravy*

Roast Aged Irish Sirloin 22.50

Horseradish sauce

Dingley Dell Porchetta 20.50

Apple sauce

"We do hope that you have enjoyed your meal with us, please note that a 10% discretionary service charge is added to your bill, the entire of which is shared with the team"

Please inform your server of any allergies before placing your order. Please ask for our allergen chart for all dishes. Allergens listed are correct at time of print.
We cannot guarantee the total absence of allergens in our dishes. All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.

CLASSICS

Jersey Honey Roast Ham, Egg & Chips 18.50
Thick sliced ham, 2 fried Happy Hen eggs, Jersey chips, piccalilli

Dry Aged Jersey Trinity Farm Burger 19.50
Burger roll, Monterey Jack cheese, burger pickle, mustard mayo, shaved red onion, beef tomato, local gem salad, Jersey chips

Black Butter Baby Back Ribs 19.50
Tender slow cooked ribs, Rocquette cider, Jersey Black butter BBQ sauce, Jersey chips, Island herb coleslaw

Guest Ale Battered Fish & Chips 20.50
Crisp batter, proper mushy peas, sauce gribiche, lemon

Woodland Mushroom & Celeriac Pie (v) 18.95
Braised red cabbage, Jersey mashed potato, tenderstem broccoli, mushroom, miso gravy

Linguini Puntanesca (vg) 17.50
roast garlic oil, lemon & golden sultanas, puttanesca sauce, herb salad, plant based Parmesan

MULLY PIES

All come with buttered kale, turnip, Jersey butter mashed

Jersey Leg & Tail Pie 22.50
Hand crafted, beef fat pastry, braised beef shin, oxtail, bone marrow jus

Jersey Pork Sausage Roll 18.75
Rockette cider & La Mare mustard sauce

- We also have steaks available, please ask a member of the team -

SIDES

Jersey Chips 5.50
Mashed Potatoes & Bone Marrow Gravy 6.50
Braised Red Cabbage 5.50
Buttered local Greens 5.50
Truffle Aioli & Parmesan Jersey Chips 6.50
Jersey Cauliflower Cheese (v) 5.50

PUDDING

The Mully "Knocker Glory" 10.95
Brown sugar meringue, Jersey Dairy ice cream, plum compote fresh Jersey cream

Sticky Toffee Pudding 8.95
Butterscotch sauce, brown butter crumb, Jersey Dairy ice cream

Chocolate Choux 10.50
Almond crunch glaze, chocolate Crémieux, salted caramel, Jersey cream

Selection of British & French Cheeses 12.95
Ale chutney, house baked oat biscuits

SOMETHING SMALL TO FINISH

Mulcaster Passion Fruit Jersey Fudge 4.75
3 Mulcaster Jersey Salted Carmel Truffles (v) 7.95